

**AMENDMENTS TO THE CLAIMS**

The following is a complete, marked-up listing of revised claims with a status identifier in parenthesis, underlined text indicating insertions, and strike through and/or double-bracketed text indicating deletions.

**LISTING OF CLAIMS**

1. (Currently Amended) An automatic breadmaking apparatus for automatically performing breadmaking operations from kneading to baking, the automatic breadmaking apparatus comprising:

a housing;

a container receivable in the housing into which breadmaking ingredients are fed;

a stirrer for stirring the breadmaking ingredients fed in the container;

a stirring control section for controlling an operation of the stirrer;

a temperature control section for controlling temperature in the container; and

a central control section configured to control ~~for controlling~~ the stirring control section and the temperature control section so that in accordance with ~~a breadmaking sequence using rice flour, the breadmaking sequence and~~ including mixing breadmaking ingredients containing the rice flour, primarily rising the mixed breadmaking ingredients, kneading the breadmaking ingredients to form a dough, secondarily rising the dough, ~~fermenting the formed dough~~, and baking the ~~fermented~~ dough is performed in this order,

wherein the central control section is further configured to control the stirring control section and the temperature control section to mix the

breadmaking ingredients containing the rice flour by stirring the breadmaking ingredients for a shorter time than at kneading the breadmaking ingredients performed after mixing the breadmaking ingredients to promote the rice flour to hydrate without raising the viscosity of the breadmaking ingredients, and

wherein the stirrer includes a blade mounted on a bottom of the container and a rotating member for rotating the blade, and the central control section is further configured to cause the stirring control section to execute such a control that the number of revolutions of the blade per given time is smaller at mixing the breadmaking ingredients to ensure that powdery components are prevented from flying.

2. (Currently Amended) An automatic breadmaking apparatus for automatically performing breadmaking operations from kneading to baking, the automatic breadmaking apparatus comprising:

a housing;

a container receivable in the housing into which breadmaking ingredients are fed;

a stirrer for stirring the breadmaking ingredients fed in the container;

a stirring control section for controlling an operation of the stirrer;

a temperature control section for controlling temperature in the container; and

a central control section configured to control ~~for controlling~~ the stirring control section and the temperature control section, thereby making bread with use of rice flour forming dough by mixing breadmaking ingredients containing rice flour, primarily rising the mixed breadmaking ingredients, kneading the breadmaking

ingredients to form a dough, ~~fermenting~~ secondarily rising the ~~formed~~ dough and baking the ~~fermented~~ dough, sequentially in the container, ~~wherein when using breadmaking ingredients containing rice flour, the breadmaking ingredients containing the rice flour is mixed before kneading the breadmaking ingredients,~~

wherein the central control section is further configured to control the stirring control section and the temperature control section to mix breadmaking ingredients containing rice flour by stirring the breadmaking ingredients for a shorter time than at kneading the breadmaking ingredients performed after mixing the breadmaking ingredients to promote the rice flour to hydrate without raising the viscosity of the breadmaking ingredients, and

wherein the stirrer includes a blade mounted on a bottom of the container and a rotating member for rotating the blade, and the central control section is further configured to cause the stirring control section to execute such a control that the number of revolutions of the blade per given time is smaller at mixing the breadmaking ingredients to ensure that powdery components are prevented from flying.

3. – 11. (Cancelled)

12. (Previously Presented) The automatic breadmaking apparatus according to claim 1, wherein the central control section is further configured to control the breadmaking sequence such that the mixed breadmaking ingredients are baked after kneading without being subjected to a degassing process.

13. (Previously Presented) The automatic breadmaking apparatus according to claim 2, wherein the central control section is further configured to control the breadmaking sequence such that the mixed breadmaking ingredients are baked after kneading without being subjected to a degassing process.

14. (New) The automatic breadmaking apparatus according to claim 1, wherein the central control section is configured to control the stirring control section and the temperature control section so that the blade is intermittently rotated for a first predetermined time when mixing breadmaking ingredients containing rice flour, then the temperature in the container is maintained at a predetermined temperature for a second predetermined time, and thereafter the blade is continuously rotated for a third predetermined time when kneading the breadmaking ingredients.

15. (New) The automatic breadmaking apparatus according to claim 1, wherein the central control section is configured to control the stirring control section and the temperature control section so that the blade is intermittently rotated for a first predetermined time when mixing breadmaking ingredients containing rice four, then the temperature in the container is maintained at a predetermined temperature for a second predetermined time, and thereafter the blade is continuously rotated for a third predetermined time when kneading the breadmaking ingredients.

**<End of Claims Listing>**